SkyLine PremiumS
SkyLine PremiumS Electric Boiler
Combi Oven 201 480V

ITEM #

MODEL #

NAME #

SIS #

AIA #

**219747
(ECOE201T3I30)**

SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, spray gun, 6-sensor probe, boiler in AISI 316L, 3-glass door and IoT module - 4800V US

Short Form Specification

Item No.

**Replaces 219744
Combi oven with high resolution full touch screen interface, multilanguage. Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda Sensor. OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels. SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid. Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control). Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime. USB port to download HACCP data, programs and settings. Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional). 6-point multi sensor core temperature probe. Triple-glass door with double LED lights line. Stainless steel construction throughout. Supplied with n.1 trolley rack 1/1 GN, 63 mm pitch. Adjustable levelling feet.

Main Features

- Built-in steam generator: Boiler in AISI 316 steel for highly precise humidity and temperature control according to the chosen settings.
- Lambda Sensor: Real humidity control of +-1% for automatic quantity and size of food recognition to guarantee consistent cooking results
- OptiFlow air distribution system to achieve maximum performance in chilling/heating eveness and temperature control thanks to a special design of the chamber.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Dry, hot convection cycle (77 °F - 575 °F/25 °C - 300 °C): ideal for convection cooking.
- Combi cycle (77 °F - 575 °F/25 °C - 300 °C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Steam cycle (213.8 °F - 266°F/101 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- Automatic Cooking Mode: includes 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert) with 100+ different pre-installed variations. The Automatic Sensory Phase of the oven optimizes the cooking process according to the size, quantity and type of food loaded in the oven. Real-time monitoring of cooking parameters. Personalize and save up to 70 variations per food family.
- Cycles+: Regeneration (ideal for banqueting on plate or rethermalizing on tray
  -Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related family
  - Proving cycle
  - EcoDelta cooking, cooking with the difference between the food probe core temperature of the food and the cooking cavity
  - Sous-vide cooking
  - Static Combi (to reproduce traditional cooking from static oven)
  - Pasteurization of pasta
  - Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood)
  -Food safe Control and Advanced Food Safe Control: to automatically monitor safely the cooking process in compliance with HACCP hygienic standards or drive cooking with pasteurization factor Patented US6818865B2 and related family
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same

APPROVAL:

recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.

- MultiTimer: Special feature to manage up to 60 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- Automatic cool-down and pre-heat function
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.

Construction

- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- Boiler in 316L to protect against corrosion.
- Integrated spray gun with automatic retracting system for fast rinsing.
- IPX 5 spray water protection certification for easy cleaning.

Sustainability

- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO).
- Energy Star 2.0 certified product.
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility (*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.*

   *Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20
- Uses 33% less water , 43% less detergent and 25% less energy with the new washing cycles.*

   *Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine 20 GN1/1 electric combi oven with boiler vs the previous version.
- Plan-n-Save: the oven organizes the sequence of the chosen cooking cycles to optimize the processes in the kitchen reduxing time and energy consumption.
- Zero Waste provides chefs with useful tips for minimizing food waste.
   Zero Waste is a library of Automatic recipes that aims to:
    give a second life to raw food close to expiration date (e. g.: from milk to yogurt)
    obtain genuine and tasty dishes from overripe fruit/ vegetables (usually considered not appropriate for sale)
    promote the use of typically discarded food items (e.g.: carrot peels).
- Save energy, water, detergent and rinse aid with SkyClean green functions.

- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
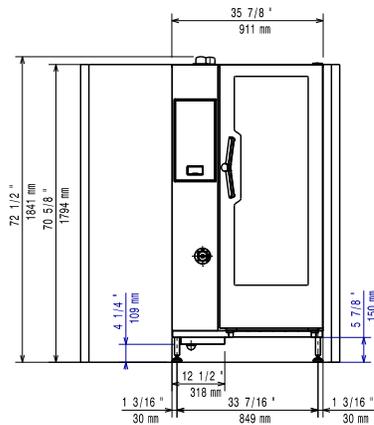
Included Accessories

- 10 of Single 304 stainless steel grid PNC 922062 (12" x 20")
- 1 of 20 Tray Rack Trolley, Half Sheet PNC 922753 Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers
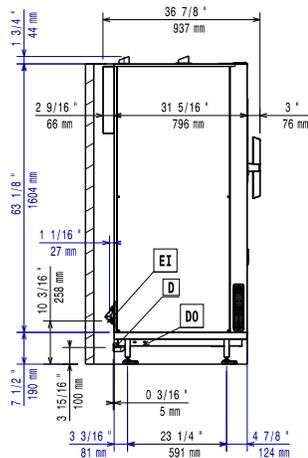
Optional Accessories

Pair of half size oven racks, type 304 stainless steel	PNC 922017	❏
Chicken racks, pair (2) (fits 8 chickens per rack)	PNC 922036	❏
Single 304 stainless steel grid (12" x 20")	PNC 922062	❏
Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens	PNC 922086	❏
External side spray unit	PNC 922171	❏
Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"	PNC 922189	❏
Perforated baking tray, made of perforated aluminum, 16" x 24"	PNC 922190	❏
Baking tray, made of aluminum 16 " x 24"	PNC 922191	❏
Pair of frying baskets	PNC 922239	❏
Pastry grid 16" x 24"	PNC 922264	❏
Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)	PNC 922266	❏
USB Probe for sous-vide cooking (only for Touchline ovens)	PNC 922281	❏
Grease collection tray (4") for 61 and 101 ovens	PNC 922321	❏
Kit universal skewer rack & (4) long skewer ovens (TANDOOR)	PNC 922324	❏
Universal skewer pan for ovens (TANDOOR)	PNC 922326	❏
Skewers for ovens, (4) 24" long (TANDOOR)	PNC 922327	❏
Grease collection tray (1 1/2") for 61 and 101 ovens	PNC 922329	❏
Smoker for ovens	PNC 922338	❏
Multipurpose hook	PNC 922348	❏
Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1	PNC 922362	❏
Thermal blanket for 201 oven (trolley not included)	PNC 922365	❏
HOLDER FOR DETERGENT TANK - WALL MOUNTED	PNC 922386	❏
USB SINGLE POINT PROBE	PNC 922390	❏
External connection kit for detergent and rinse aid	PNC 922618	❏
Dehydration tray, (12" x 20"), H=2/3"	PNC 922651	❏
Flat dehydration tray, (12" x 20")	PNC 922652	❏
Heat shield for 201 combi oven	PNC 922659	❏

- Trolley with tray rack, 201 combi oven, h=80mm (3 1/6") — PNC 922683 ❑
- Kit to fix oven to the wall — PNC 922687 ❑
- 4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in) — PNC 922688 ❑
- 4 flanged feet for 201 and 202 combi ovens , 2", 100-130mm (4"-5") — PNC 922707 ❑
- Mesh grilling grid (12" x 20") — PNC 922713 ❑
- Probe holder for liquids — PNC 922714 ❑
- Holder for trolley handle (when trolley is in the oven) for 201 and 202 combi ovens — PNC 922743 ❑
- Tray for traditional static cooking, H=100mm (12' x 20") — PNC 922746 ❑
- Double-face griddle, one side ribbed and one side smooth, 400x600mm — PNC 922747 ❑
- Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor — PNC 922751 ❑
- 20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers — PNC 922753 ❑
- 16 Tray Rack Trolley, Half Sheet Pans, 3" (80mm) pitch for 201 ovens and blast chillers — PNC 922754 ❑
- 201 Banquet trolley for oven and blast chiller for 54 plates holding, 3 " (74mm) pitch — PNC 922756 ❑
- Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) — PNC 922761 ❑
- 201 Banquet trolley for combi and blast chiller for 45 plates holding, 3.5" (90mm) pitch — PNC 922763 ❑
- Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven — PNC 922769 ❑
- KIT COMPATIBILITY FOR AOS/ EASYLINE OVENS 20GN WITH SKYLINE/MAGISTAR TROLLEYS — PNC 922771 ❑
- WATER INLET PRESSURE REDUCER — PNC 922773 ❑
- Extension for condensation tube, 37cm — PNC 922776 ❑
- Kit for installation of electric power peak management system for 20 GN Oven — PNC 922778 ❑
- Non-stick universal pan (12" x 20" x 1 1/2") — PNC 925001 ❑
- Non-stick universal pan (12" x 20" x 2 1/2") — PNC 925002 ❑
- Frying griddle double sided (ribbed/smooth) 12" x 20" — PNC 925003 ❑
- Aluminum combi oven grill (12" x 20") — PNC 925004 ❑

- Egg fryer for 8 eggs (12" X 20") — PNC 925005 ❑
- Flat baking tray with 2 edges (12" x 20") — PNC 925006 ❑
- Baking tray for (4) baguettes (12" x 20") — PNC 925007 ❑
- Potato baker GN 1/1 for 28 potatoes (12"X20") — PNC 925008 ❑
- Non-stick U-pan (12" x 10" x 3/4") — PNC 925009 ❑
- Non-stick U-pan (12" x 10" x 1 1/2") — PNC 925010 ❑
- Non-stick U-pan (12" x 10" x 2 1/2") — PNC 925011 ❑
- 6 NON-STICK U-PAN (12" X 20" X 3/4") — PNC 925012 ❑
- 6 NON-STICK U-PAN (12"X20"X1 1/2") — PNC 925013 ❑
- 6 NON-STICK U-PAN (12"X20"X2 1/2") — PNC 925014 ❑

Front

Side

Top

CWI1 = **Cold Water inlet**   EI = **Electrical connection**

CWI2 = **Cold Water Inlet 2**

D = **Drain**

DO = **Overflow drain pipe**
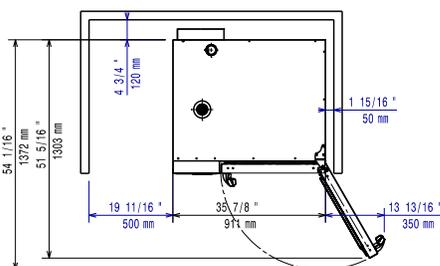
Electric

Supply voltage:	480 V/3 ph/60 Hz
Electrical power, max:	37.7 kW
Electrical power, default:	37.7 kW
Maximum Over-Current Protection (MOP):	60A

Water:

Pressure:	15-87 psi (1-6 bar)
Water inlet "FCW" connection:	3/4"
Chlorides:	<85 ppm
Conductivity:	>50 μS/cm
Drain "D":	50mm
Incoming Cold/hot Water line size:	3/4"
Water inlet "CW" connection:	3/4"

Capacity:

Max load capacity:	100 kg
Number and type of grids:	20 (GN 1/1)
Shelf capacity:	20 Grids

Key Information:

Door hinges:	Right Side
External dimensions, Width:	35 7/8" (911 mm)
External dimensions, Depth:	34 1/32" (864 mm)
External dimensions, Height:	70 5/8" (1794 mm)
Net weight:	627 lbs (284.5 kg)
Shipping width:	37 3/8" (950 mm)
Shipping depth:	37 13/16" (960 mm)
Shipping height:	79 1/8" (2010 mm)
Shipping weight:	690 lbs (317.5 kg)
Shipping volume:	64.73 ft³ (1.83 m³)
Approvals	ETL C&US;ENERGY STAR;ETL SANITATION;ErgoCert 4*

ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

Sustainability

Current consumption:	45.2 Amps
Water consumption:	33.3 lt/hr

SkyLine PremiumS
SkyLine PremiumS Electric Boiler Combi Oven 201 480V

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.02.25